

# Our Daily Bread

## LUNCH

Monday – Friday: 11 – 4 pm

Saturday: 12 – 4 pm

Sunday Brunch: 10 am – 2 pm

Housed in a beautifully renovated country church, Our Daily Bread is a full service northwest dining experience featuring delicious regional cuisine and fine local wines and microbrews. Family owned and run, we pride ourselves on the fine quality of our meals produced by our small, but talented staff. Made from scratch whenever possible, our unique entrees, delicious soups, beautiful salads, delicious desserts and fresh sandwiches are a treat for all of the senses.

Central to many Southern Willamette Valley vineyards and fifty minutes from Florence, Our Daily Bread Restaurant serves as a destination point for any excursion. Our facility boasts five dining areas suitable for any occasion as well as full service catering.

## Restaurant Hours

Monday-Thursday 8 am – 8 pm, Friday - Saturday: 8 am – 9 pm

Sunday Brunch: 10 am – 2 pm / Sunday Dinner: 4 – 8 pm

P.O. Box 602, 88170 Territorial Rd., Veneta, Or 97487 ~ (541) 935-4921 ~  
tastefulinqury@ourdailybreadrestaurant.com

## ~ Soups ~

All served with one of Catharine's fresh baked rolls and butter.

Our Soup Du Jour or Alpine Chicken Borscht

*Chicken Borscht is a thick chicken soup made of carrots, onions, celery, chicken, potatoes and our house seasonings*

Cup / Bowl      2.95 / 4.50

## ~ Salads ~

All served with Catharine's fresh baked rolls and butter.

Choose from our house dressings: *Garlic Ranch, Blue Cheese, Walnut Parmesan Vinaigrette, Honey Dijon Poppy, Cranberry Vinaigrette, or Thousand Island.*

\*House Salad      6.95      Half      3.25

Our mesculun medley of fresh greens topped with our house croutons

McKenzie Caesar      8.25      Half      6.25

Fresh Romaine Leaves tossed with Parmesan, herb croutons and our House Caesar dressing.

\*Traditional Chef Salad      8.25      Half      6.25

Our mesculun medley served with diced tomatoes, sliced eggs, a pickle spear, sliced turkey, ham, cheddar, and swiss cheese. Served with your choice of one of our house dressings.

Featherbenders Cobb      9.95      Half      7.95

A traditional Cobb salad with a Northwest flair! A mesculun medley served with dice tomatoes, hard-boiled egg, blue cheese crumbles, and bacon. Topped with a sliced breast of chicken marinated in our cranberry herb vinaigrette and served with your choice of house dressings.

Spinach Salad      9.95      Half      7.95

Tender young spinach leaves tossed with apples, feta, hazelnuts, dried cranberries, and our signature Cranberry Vinaigrette.

\*Shrimp Salad      9.95      Half      7.95

Bay shrimp, celery, red onions and seasonings tossed with dressings served on our mesculun medley and topped with tomato and cucumber slices.

Curry Chicken      9.95      Half      7.95

Diced chicken breasts tossed with apples, red onions, dried cranberries, and celery. A splash of curry, our special seasonings, and a generous sprinkle of red peppers, cashews and coconut complete this delicious salad.

Add to any salad . . .

Sliced chicken breast	2.50	Shredded cheddar, swiss or jack	1.00
Bay shrimp	3.50	Bleu cheese feta, or Parmesan	2.00
Our smoked salmon	4.50	Diced Bacon	1.50
		Avocado	2.00

## ~ Hot Sandwiches ~

All served with your choice of steak fries, coleslaw, our mesculun medley, or a cup of soup.

BBQ Pork      7.95

Tender pork braised in a sweet and savory marinade on our grilled French roll with sliced Monterey Jack cheese

\*Chicken BLT      8.95

Grilled chicken breast topped with lettuce, tomato, mayo and bacon on fresh specialty bread.

Hummus Grill      8.25

House made hummus along with grilled red onions, roasted red peppers, and tomatoes piled high on toasted specialty bread.

The Featherbenders Grill      8.95

Sliced turkey breast, Swiss, tomato, avocado, and bacon on our grilled French bread

The Prime Rib Dip      11.95

Love our Prime Rib dinner? Try our special all-natural, free-range Prime Rib sliced and served on our French roll au jus.

*Add grilled peppers, onions and swiss cheese      2.00*

### ~ Cold Sandwiches ~

All served with your choice of steak fries, coleslaw, our mesculun medley, or a cup of soup.  
*Substitute fresh fruit for 2.50*

Veggie wrap 7.50

A fresh tortilla wrapped around an array of fresh vegetables, shredded cheddar cheese, sunflower seeds, and cream cheese.

Thai wrap 7.50

Rice, sliced eggs, carrots, cabbage, and green onions wrapped in a fresh tortilla with tiger sauce and our own peanut sauce.

The Cold Turkey 7.25 Half 5.95

Sliced roast turkey breast, tomato, lettuce and cranberry sauce served on our freshly baked Honey Wheat bread.

Sweet Ham San 7.25 Half 5.95

Honey cured ham, Swiss cheese, lettuce, tomato, and honey Dijon mustard on our own French roll.

Shrimp Salad Sandwich 8.95

Bay Shrimp salad, tomatoes, cucumbers, and lettuce layered on our freshly baked French roll.

### ~ Hot Fare ~

Our Daily Burger 7.95

All-Natural, Free-range beef with onions, tomato, lettuce, mayo, and pickles served on our house made roll with steak fries.

Add cheese 1.00

Add bacon 1.50

Fish and Chips 8.95

Lightly battered and fried tender cod fillets. Served with steak fries, coleslaw and our tartar sauce.

Alsea Crab Cakes 11.95

Our own blend of Northwest crab, seasoned, breaded, and browned to your sheer delight. Served with Cajun Remoulade, steak fries and coleslaw and garnished with a lemon wedge.

Pan Fried Oysters 10.95

Fresh Northwest Oysters lightly breaded and fried. Served with tartar sauce, steak fries and coleslaw and garnished with a lemon wedge.

McKenzie Omelet 9.95

Stuffed with mushrooms, onions, bacon, tomato, and cheddar cheese. Served with avocado and black olives. Served with steak fries. This omelet served with salsa and sour cream upon request.

Siuslaw Omelet 7.95

Honey cured ham, diced onions, green peppers, and melted Swiss cheese. Served with steak fries.

The Long Tom Omelet 7.95

Spinach, peppers, onions, mushrooms, and Monterey Jack cheese. Served with steak fries.

Quiche 7.25

The traditional creamy French custard baked with Tim's own seasoning and flakey crust. Served with coleslaw. Ask your server about our Quiche du Jour.

Ask your server about our private banquet room for your next special event or friendly get together. Talk to our Banquet and Events Manager for menu ideas.

\*New additions